





THE HARBOUR GRILL

SUSHI MENU

SUSHI Chef's Specials

Crunchy Spicy Tuna 25
Spicy tuna, avocado, cucumber, scallions, topped with tuna, mango, crunchy onions and spicy mayo

Pink Dragon 26
Tempura mock shrimp, avocado, cucumber topped with torched kani, sesame seeds and eel sauce

Samurai 30
Spicy tuna, avocado, topped with salmon and minced black truffle

Coral Reef 28
Cooked salmon, avocado, cucumber, topped with salmon tempura, sesame seeds, eel sauce, spicy mayo

Mr. Truffle 29
Hamachi, avocado, Japanese pear, topped with hamachi, black truffle carpaccio, masago, and yuzu soy sauce

Impossible 29
Tuna, salmon, cucumber, mango, topped with avocado, crispy onions and mango salsa

The Sea Bass 32

Lightly fried tempura roll, salmon, shiitake mushrooms, scallions, topped with mock crab salad, baked Chilean sea bass, miso dressing, cilantro aioli

SUSHI Kitchen

Edamame 12
Steamed edamame topped with coarse salt

Popcorn Shrimp 26
Tempura mock shrimp bites tossed in nitro sauce, topped with sesame seeds

Spicy Tuna Crispy Rice 26
Crispy rice bites topped with spicy tuna & jalapeño

Hamachi Krudo 26
Thin sliced yellowtail fish, yuzu ponzu sauce topped with jalapeño and sesame seeds

Tuna Tower 26

Layers of spicy tuna, avocado, masago, crispy onions, shiitake mushrooms topped with spicy mayo, eel sauce and sesame seeds

MAKIMONO

Inside out with sesame seed 8 pieces

Cucumber	14	Salmon	16	Hamachi	19	Tuna Avocado	21
Avocado	16	Avocado Cucumber	16	California	18	Spicy Tuna	21
Kani	16	Tuna	17	Salmon Avocado	19		

NIGIRI & SASHIMI

1 piece

Salmon	4	Hamachi	5	Tuna	6	Ikura	12
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*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions
For your convenience a 20% service charge has been added to your check.



THE HARBOUR GRILL

OUR CHARCUTERIE AND SAUSAGES ARE HANDMADE AND SMOKED ON THE PREMISES USING ONLY NATURAL INGREDIENTS

SOUPS

Chicken Noodle Soup	15	Soup of the Day	MP
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TO START

Ribeye Tacos Crunchy taco shell filled with braised ribeye, lettuce and pico de gallo	28	Truffle Caesar Salad Romaine and iceberg lettuces, brioche croutons, avocado, served with truffle Caesar dressing	24
Charcuterie Platter Assortment of homemade cured and deli meats, French Cognac liver mousse, cornichons, old grain mustard and crostinis	32	Million Dollar Fries French fries topped with pulled short rib in a truffle demi glace, smoked bacon bits, scallions and our signature smoked sauce	29
Beef Carpaccio Peppercorn crusted aged beef filet, artichoke confit, olive oil and fresh lemon juice	28	Smoked Spare Ribs Slowly braised back ribs, smoked with special house rub	32
Nitro Chicken Breaded popcorn chicken tossed in our nitro sauce, topped with sesame seeds	26	Pickle Tongue Sando 36 hours slow braised and smoked, old grain mustard and cornichons, crispy rye bread	35
Wagyu Gyoza Housemade Japanese dumplings filled with American Wagyu beef, served with a ponzu sauce	29	Short Rib Flatbread Braised short ribs, mushrooms, caramelized onions on homemade focaccia flatbread, baby arugula, signature smoked sauce	29

SURF

Salmon à la Plancha Pan seared salmon filet, served with sautéed vegetables and rice	48	Branzino à la Plancha Pan seared branzino filet in a lemon caper sauce served with grilled cauliand potato purée	54
Dover Sole Pan seared dover sole, served with green beans and potato purée, topped with lemon beurre blanc	86		

SIDES

French Fries	12	House Salad	22
Sweet Potato Fries	14	Coleslaw	12
Truffle Fries	18	Rice	12
Potato Wedges	13	Sautéed Green Beans	15
Mashed Potatoes	13	Sautéed Mushrooms	15
Homemade Onion Rings	18	Sautéed Seasonal Vegetables	12
Homemade Cornbread	16	Potato Gnocchi Forestière Sauce	18



THE HARBOUR GRILL

SERVED WITH A CHOICE OF :

RICE, POTATO WEDGES, THIN CUT FRENCH FRIES, POTATO PURÉE OR HOUSE SALAD

THE GRILL
TURF

Ribeye Steak 69 USDA Certified Prime 16oz aged boneless ribeye	Tomahawk <i>upon availability</i> 78/lb USDA Certified Prime dry aged tomahawk
The King Reserve <i>upon availability</i> 72 Also known as the Ribeye Crown, the tastiest and most tender cut	Baby Chicken 46 Grilled deboned dark meat chicken, topped with caramelized onions
Baby Lamb Chops 88 3 Grilled lamb chops served with French green beans, and potato purée	Peppered Châteaubriand 72 Center cut crusted with freshly ground black pepper, peppercorn sauce
Côte de Boeuf 98 USDA Certified Prime cut dry aged bone-in ribeye	Wagyu Côte de Boeuf <i>upon availability</i> 149/lb Certified American Wagyu dry aged bone-in ribeye
Supreme Burger 39 Prime ground ribeye, topped with beef bacon, caramelized onions, onion ring, avocado & coleslaw	Veal Chop 86 Pan seared 16oz veal chop, served with potato gnocchi, sautéed vegetables and red wine demi-glace
Smoked Short Rib 76/lb Slow smoked bone in short rib, served with homemade cornbread, coleslaw and roasted potatoes	The Harbour Grill Filet 69 USDA Certified Prime center cut filet wrapped with house made maple beef bacon, topped with Portobello mushrooms
Wagyu Burger 49 Ground Wagyu Ribeye patty, candied bacon, caramelized onions	Grilled Chicken 48 House marinated chicken breast

The Harbour Grill does not recommend and will refuse the return of well-done steaks

Chef's Special Sauces

Bone Marrow Demi Glace	8
Mushroom Demi Glace	8

THE GRILL
Chef's
Specials

Lamb Shank 62 Braised lamb shank served with potato purée and sautéed mushroom	Veal Milanese 84 Lightly breaded and fried veal chop served with a printanière salad and sautéed vegetables
Braised Short Rib 68 Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi in a veal demi glace	Wagyu Brisket 72 Braised and slightly smoked wagyu brisket topped with a mushroom demi-glace, served with potato purée and sautéed green beans

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Our Story



- RARE**
120°-125°F / Dark red cool center
- MEDIUM RARE**
130°-135°F / Red warm center
- MEDIUM**
140°-145°F / Light pink center and hot
- MEDIUM WELL**
150°- 155°F / Slightly pink and hot
- WELL DONE**
160°F / Brown and grey throughout ,
no juice

Gilbert Amsellem came to Miami from Lyon, France for a better Jewish life and while settling in with his family, he found that a kosher/French culinary niche needed to be filled and jumped on the occasion by opening The Harbour Grill in 2006. The Harbour Grill has consistently been serving its patrons prime quality dry aged meats, a wide array of sushi rolls and Japanese dishes which had us grow to become what many refer to as “one of the best kosher steakhouses in the U.S”. Gilbert’s passion did not only stop there, not being able to find kosher charcuterie and unable to import, Gilbert’s taste buds forced him to innovate and learn how to make artisanal kosher charcuterie meats, such as: saucissons, pastramis, pâtés, terrines, sausages, smoked meats and more. Because of the high demand for these innovative products came “Harbour Bistro”, established 2015.

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Let Our Catering Service Make Your Events Memorable!

SHABBAT DINNER / DINNER PARTIES



THE HARBOUR GRILL



**HARBOUR
GOURMET**

Lunch - Charcuterie - Butcher shop

